

MASSACHUSETTS PLOUGHMAN



JOURNAL OF

AGRICULTURE

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VOL. LIX. - NO. 49.

BOSTON, MASS., SATURDAY, SEPTEMBER 1, 1900.

WHOLE NO. 3060.

MASSACHUSETTS PLOUGHMAN
OFFICIAL ORGAN OF THE N. E. AGRICULTURAL SOCIETY

MASSACHUSETTS PLOUGHMAN PUB. CO.,
Publishers and Proprietors.

A. N. DARLING, Secretary.
ISSUED WEEKLY AT
NO. 3 STATE STREET,
BOSTON, MASS.

NEW YORK OFFICE,
150 NASSAU STREET, NEW YORK CITY

TERMS:
\$2.00 per annum in advance. \$2.50 if not
paid in advance. Postage free. Single copies
5 cents.

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PLOUGHMAN for use in its columns must sign
their names, not necessarily for publication, but
as a guarantee of good faith, otherwise they will
be sent to the waste-basket. All matter
intended for publication should be written on
one side of paper, with ink, and upon but one side.

Correspondence from particular farmers, giving
the results of their experience, is solicited.
Letters should be signed with the writer's real
name, in full, which will be printed or not, at
the writer's wish.

THE PLOUGHMAN offers great advantages to ad-
vertisers. Its circulation is large and among the
most active and intelligent portion of the com-
munity.

AGRICULTURAL.

Six Months Pigs.

If pigs can be raised in six months and
sold at a heavy weight of about 200 pounds,
they pay better than those kept much
longer. It is well known to all breeders
that it is during the first six months that
the animals gain the fastest, and after that
every pound of flesh or fat comes slower
and at a greater outlay of food. Up to the
period of six months a pig should gain so
rapidly that the change can almost be seen
from day to day. Young six months old
pigs always command fancy prices in the
market, too, for the flesh is sweet and tender
and the pork is not all fat. Pigs raised
in this kind of young pork, and they eat
with a relish what they would turn up
their noses at fat pork from pigs eight
months or a year old.

It should be made a point to raise the
young pigs so they will tip the scales at 200
pounds at least at the end of six months,
and if they do not do this there is some-
thing wrong in the feeding of the breed.
Pork raised at this rate pays a good profit,
while that produced by the slower method
of holding the pigs several months later does
not always reward the owner. When the
young pigs are old enough they should be
allowed the run of a pasture field where
clover is pretty thick. Turn them loose in
the field with the sow. If the field has
plenty of good fresh running water in it,
and ample shade for the animals, they will
do much better and not suffer drawbacks
from the heat. The sow should be
fed freely on milk slops with bran
mixed in it, and when the pigs
are old enough let them eat with
the mother. Liberal feeding of this kind
should not be turned into wasteful
practice. Give only as much as they will eat
clean at a time. Feeding twice a day is
better than heavy feeding once a day. With
this bran, milk and clover ration the pigs
can get along without any trouble for two
months or more, and they will grow rapidly
during the whole time. When they are two
months old a little corn can be fed to them;
give them about one ear a day along with
the bran and buttermilk slops. The corn
adds to their fat and strength, and the liberal
feeding of clover keeps the system in
excellent condition.

At the end of four months the pigs should
be old enough to stand a heavier and more
heating diet, and it is well to substitute for
the bran and milk slops a diet of bran
and cornmeal softened with water and
mixed to the stiffness of a dough. Feed
this to them twice a day and give them as
much as they will eat up clean at a time.
Turn them loose in the clover field as
before, and let them eat in addition all the
graze that they will. Finally during the
last month of their lives confine them in
close but perfectly clean quarters and fat-
ten them off with cornmeal and bran. Give
them twice as much of the former as the
latter, and let them eat liberally of the mix-
ture. At the end of the six months they
should be fine, fat pigs, weighing from 200
to 300 pounds each, and every pound will
represent a good profit. C. W. JONES,
New York.

Preserving Barnyard Manure.

The Dominion Experimental Farm at
Ottawa, Canada, tried keeping for a year
two lots of fresh mixed horse and cow ma-
nure with the litter, one in a closed shed
and the other in an open bin with water-
tight floors. They had four tons in each
bin and weighed and analyzed each lot
once a month. The exposed manure lost one-
third of its nitrogen and the other one-fifth.
While the organic matter was destroyed
about 10 per cent. The exposed manure
lost about one-sixth of its phosphoric acid,
and a little more than one-third of its
potash, while the protected heap lost prac-
tically nothing. The most of the changes
in the fermentation took place in the first
month, and there was no apparent benefit
in retting longer than three months. [We
should agree with that if the first three

months were March 1 to June 1 in this
climate, or even from Feb. 1 to May 1, but
would not agree with it at other seasons of
the year.—Ed.]

They also tried mixing three tons of equal
parts horse and cow manure, using on one
of gypsum or lime plaster, on one of
gypsum or lime plaster. The manure
was put in July 15, fresh, made as compact
as possible, and not stirred until Nov. 15,
a period of four months. Then they were
again weighed and samples analyzed. Each
lot had water added occasionally. The
organic matter was not as well decayed
where the plaster was used, but the amount
of nitrogen in each lot was practically the
same. They therefore decide that the
proper place to use gypsum or lime is in the
stable, where the greater waste of nitrogen, as
ammonia, may occur, and that when manure
is compact and kept moist but little
ammonia escapes.

We do not propose to dispute either one
of these statements, but will make one or
two of our own, founded not on analysis,
but on practical experience. The first is
that 30 pounds of gypsum to a ton of ma-
nure placed in a pile of one or two tons or
more would absorb more of the escaping
ammonia if placed evenly over the heap
than if mixed with it. Next, that adding
water occasionally would prevent decay and
thereby the chance for escape of ammonia.
The farmer cannot always conveniently
saturate his compost heaps, nor would it be
well for him to do so, as the decay of the
organic matter is what he wants, but he
wants to prevent the escape of the ammonia
from the heap by the use of some absorbent
on the top of the heap, to which the am-
moniacal gas will rise as soon as formed. And,
again, while dry plaster is well known as
an efficient absorbent of ammonia, we have
never heard that wet plaster had the same
quality, and we would not expect it to ab-
sorb much when mixed with a heap of fresh
manure that was frequently wet down.

When manure is kept compact and moist
they say there is but little escape of
ammonia, which we could have told them
20 years ago, but there is but little decay or
organic change of the nitrogen or ammonia-
containing material, but as soon as the
heap begins to get dry, the more compact it
is, the faster the nitrogen escapes in the
form of ammonia.

By losing sight of these facts they have
reached conclusions that are of little
practical benefit to farmers, and we are the
more surprised because the Ottawa Experiment
Station has usually looked rather for the
practical results beneficial to the farmer
than to the tests of percentages under such
conditions as are not usual to farmers, or
perhaps obtainable only under the condi-
tions which the experiment station might
make. We do not care what manure might
do in a sealed glass jar, because our readers
do not bottle the contents of their barn-
yards. They want to know how to handle
it in the heap or the barn cellar. The
Station says one thing worth bearing in
mind: the loss of potash cannot be prevented
without a water-tight non-absorbent floor.

Dairy Notes.

The Toronto Star gives an account of a
model dairy located at Dentonia, near that
city, where every precaution is taken that
the owner can contrive to have the milk
thoroughly clean, wholesome and free from
any injurious bacteria. The owner has
made a study of bacteriology, and has been
four years in organizing this dairy. At
Dentonia the Jerseys and Ayrshires are
cared and groomed like thoroughbred
horses. The milkers keep themselves clean,
and dress in clean, white clothes before
beginning their task. After milking they
hang up their clothes—coat, trousers
and apron—in an air-tight room, where
they are sterilized; steam is turned on,
followed by hot air, which dries them in
time for the next milking. The milk
pails are sterilized, and when the
milk is brought in the men do not enter
the milk room, but empty their pails into a
sterilized can, whence it passes through
the wall into solid white porcelain
receiving vats. In this milk room the floor is
of asphalt, the side walls of tile, and the
place is clean in the strictest bacteriological
sense. From the receiving vats the milk
falls over a cooler—drips over pipe coils
that can make the milk as cool as may be
desired. In place of bottles—these
bottles having been sterilized on coming
back from the customers, washed in three
changes of water, and again sterilized be-
fore being filled. The cow stalls at Den-
tonia are as clean as a kitchen, and are care-
fully ventilated as possible. The cows are
tuberculin tested, and are inspected twice a
month by a veterinary surgeon. The dairy-
men are also examined regularly as to
health by a medical doctor.

Where one creamery pays \$60 per cow for
the milk of 10 cows to one patron, \$25 per
cow for the milk of 20 cows to another,
and \$17 per cow for that of another, there
must be a great difference in the owners and
managers of the three different herds.

They are said to be all in one neighborhood
and to have the same kind of land. The
man whose cows produced \$60 worth each
knew how to select or to breed a good cow.
He reads dairy papers and books to learn
how to feed them. He used the scales at
each milking and knew how much each
cow gave in the season. He used the Bab-
cock test to know how good the milk was,
and tried to keep quantity and quality up
to the standard. Each cow paid him a
handsome profit every year over the cost of
her feed.

The man whose cows produced \$25 worth
in a year gave his cows enough to eat and
good shelter, but he did not believe in fancy
breeds nor in balanced rations, nor in warm
water in winter, and he could not bother to
weigh or test his milk, for he knew without

doing so how much he got for it every
month, and he would rather be on the field
at work than fussing over the cows and
milk anyway, yet he kept 30 cows, and
about all the return he got for the labor and
care of them was the manure they made.

The \$17 a year cows belonged to a man
who let them rough it, and it is rough on
him, on his family and on his farm, to have
to support a lot of cows that will not pay
for the food they get.

We have milked cows in the pasture, in
the barnyard and in their stalls in the barn.
We like the latter method best in the sum-
mer, and of course it is the only place in
winter or in stormy weather. We put a
little grain, or as much as we thought it
profitable to feed while cows were in the
pasture, into each manger before letting the
cows in, and they stand quietly each in her

horns of others if they have not been de-
horned.

Professor D. W. Orls of the Kansas
Experiment station reports a test begun
May 10, 1899, of feeding two lots of cows,
one lot having 10 and the other 11 cows on
pasture and milking for 144 days.

Each lot was giving about the same amount
of milk daily, and each cow had as much
grain as she could eat profitably, averaging
about three pounds a day. Those milked
had 77.145 pounds of alfalfa in 74 days,
12.235 pounds green oats in nine days, 38.685
pounds of corn in 31 days, 23.370 pounds
corn in 154 days and 17.500 pounds Kafir
corn in 154 days. This was an average of
116 pounds of green food for each cow,
including the little wasted. It averaged
less than three-fourths of an acre per cow.
Reckoning butter fat at creamery prices,
and skim milk at 15 cents per hundred

heat. No other food is so natural, and
none has ever proved so successful.

The consumptive will soon find a change
for the better if the above instructions are
followed.

I have tested this plan in hundreds of
cases during the last few years, and I know
that there are thousands of cases whose
lives might be saved if the above instruc-
tions were followed. Of course in most
cases a certain amount of medical treat-
ment is also necessary.

B. J. KENDALL, M. D.
Saratoga Springs, N. Y.

American Dairywomen.

It is not too much to say that the
wives and daughters of farmers in this
country hold the fate of dairying in the h-
low of their hands.

Unless one stops to think seriously of the
subject, the fact of what a tremendous in-
fluence woman exerts in dairying is not
appreciated.

No matter how wise a breeder and feeder
of milk stock a man may be, he is not apt
to be fully successful in the home manu-
facture of milk without the intelligent co-
operation of his wife.

It is she who keeps the dairy apartment
scrupulously clean and generally watches
with the solicitude of an expert the delicate
processes of butter making.

I sometimes think that there is an intui-
tion in regard to dairy cleanliness in woman
that man does not possess, that fits her
naturally for the better dairy work of the
two.

What a large proportion of farmers' wives
and daughters need, however, is a better
education in modern scientific dairy
principles.

For instance, woman by nature is tender
and sympathetic nurse, but educate her as
a trained nurse and she is ten times better.
Science perfects the inherent aptitude.

It is so with the faithful, conscientious
dairywoman of the land. Let her grasp and
put into practice the scientific principles of
milk care and milk manufacture, and she
becomes an invaluable factor in the march
of dairy progress.

The wives and daughters of farmers all
over the United States should be encouraged
to study the technical side of fine butter
making, to enhance the value of their labor
and increase their emoluments.

The task of the average American farmer's
wife is none too easy, and one of the most
prominent signs of dairy improvement
would be to see the dairyman trying to
lighten the burdens of the dairywoman.

Give her a modern up-to-date dairy house
or room, in which to perform her tasks, and
one profitable step has been taken in the
right direction.

Dairywomen, co-operate with your better
halves in their efforts to produce an im-
proved quality of butter into one that
pays.

If you send your milk to a manufacturing
co-operative with them in caring for the
product, and see that they are furnished
with the best of utensils and appliances for
this purpose.

Do all these things with two objects in
view, first, because it will be easier for your
wife, and second, because it will pay.

GEORGE E. NEWELL.

Hogs on the Dairy Farm.

I have found in my experience that hogs
go naturally with dairying, and that it pays
to keep them on the dairy farm even if for
no other purpose than to dispose of the
skim milk profitably. Few dairy farmers
can find a market for all their dairy prod-
ucts, and the waste sometimes is large. If
this waste can be converted into something
profitable, no matter how small, it may turn
an otherwise losing business into one that
pays.

We cannot do better in the present
conditions of dairying than to find some
market for all the by-products of the
farm, and if we succeed in doing this I
am sure there will be a living and something
more found in dairying. Hogs go with
the dairy for several reasons. There is
first the need of plenty of milk to raise
hogs successfully, and if we had to
buy this we would hardly figure out much
profit. The swell barrel need not be the
old fashioned sour mixture that was
enough to make any hog sick, but it can be
composed of sweet skim milk that when
fed with a little grain makes the very best
fattening ration for hogs. Then the young
pigs must be raised on sweet milk and
weaned gradually from their mother with
the greatest care. It is only on the dairy
that one actually finds milk in sufficient
quantities to be extravagant with it in feed-
ing pigs. This extravagance is really econ-
omy when we consider on how many dairy
farms the same amount of skim milk is
actually wasted.

Not only this, but the hogs require good
pasture today as well as the cows, and when
you raise grass and clover for one you have
an excellent food for the other. The hogs
that are reared when young on good sweet
milk, turned out in the clover field in sum-
mer and topped off with corn, make the
ideal creatures for the market. We need
the corn for the dairy cows too, and
one class of farm animals eat what the
others do not like so well. The cows will
eat the young cornstalks in winter
while the hogs would turn away from
them. But the corn forms the ideal food
for fattening the hogs. In this way
the two animals fit together and make ex-
cellent ones for the dairy farm. Since I
have been increasing my herd of swine I
have become more convinced than ever that
hogs are actually necessary to the success-
ful development of a dairy, and the man
who does without them is losing money that
he otherwise might make. Because your
dairy is paying now, it does not follow that
it would not pay even more if you had hogs

Food Value of Milk.

The last part of the milking, or the
"strippings," taken immediately after
milking before it has parted with any of
the animal heat is the most valuable thing
known to build up a person who is thin and
emaciated from any disease.

My theory for years has been that the
"strippings" was nearly all cream which I
have demonstrated to be a fact. I also
believed that when taken immediately after
milking, while it contained all the animal
heat and before any change had taken
place, that it would be absorbed into the
circulation at once without going through
the ordinary process of digestion. This I
have also found to be true.

I direct my patients to begin with one
half pint and gradually increase the quan-
tity until at the end of a week they are
taking a quart at a time, or as much as they
can possibly drink without causing too
much discomfort. This should be followed
up regularly twice a day.

I have known of persons who could not
drink the milk, or even milk which had
stood for an hour or two, and yet they could
drink a quart immediately after milking
without the slightest derangement of the
digestive organs.

In consumption the patient steadily loses
in weight, and although the old methods
are used faithfully to try and build up the
strength, yet the patient steadily loses flesh.
It is no uncommon thing for my patients
who have followed my instructions to gain
five pounds a week in weight. No other
class I have heard of has proved so success-
ful.

It should be remembered that it is very
important to select a cow that is healthy,
and one that gives very rich milk. Then it
is also of very great importance that the
very last of the milking, or "strippings,"
should be taken, and of equal importance
that this should be taken immediately after
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B. J. KENDALL, M. D.
Saratoga Springs, N. Y.

on the farm. It certainly will prove a good
experiment to try it.
Illinois.
W. E. EDWARDS.

Exports and Imports.

The following facts, gathered from the
annual report of the United States Treas-
ury Department, may be of interest to some
of our readers, as showing what the United
States sells in large amounts, and who were
our best customers during the year ending
June 30, 1900.

We exported \$16,094,886 worth of agricul-
tural implements, of which Great Britain
had \$1,350,443; France \$2,910,575; Ger-
many \$2,886,454; other European countries,
\$2,894,769; British North America \$2,006,
945 and Argentina \$1,805,744 while nearly
\$1,000,000 went to British Australasia.

Great Britain had \$27,035,747 worth of
cattle, \$4,205,376 of horses and \$500,166 of
sheep, while there was \$988,267 for horses
to Africa.

Of corn we sent \$34,995,518 worth to Great
Britain, \$18,776,736 to Germany, \$22,565,700
to other European countries. To Great
Britain \$44,418,139 worth of wheat, \$4,496,
213 to Germany, \$17,940,751 to other Euro-
pean countries, not including France, and
\$995,342 to Africa. Flour, \$38,173,543 to
Great Britain, \$2,700,638 to Germany and
\$6,823,448 to other European countries;
\$2,495,493 to Cuba and Porto Rico; \$3,151,
999 to other West Indies and Bermuda;
\$2,449,065 to Brazil, \$4,303,633 to Hong
Kong, \$1,554,789 to Japan and \$1,062,442 to
Africa. Our total exports of breadstuffs
amounted to \$262,734,026.

We sent copper not including ore, to
Great Britain worth \$9,923,732; France \$13,
192,863; Germany \$10,984,332 and other
Europe \$21,387,972.

Of raw cotton Great Britain had \$90,202,
651 worth, France \$37,729,378, Germany
\$63,476,825, other Europe \$42,163,335 and
Japan \$12,712,619. Manufactured cotton,
China had \$5,783,134, Philippine Islands
\$1,625,354, while the West Indies, Santo
Domingo, Cuba, Porto Rico and Bermuda
had about \$2,000,000 worth and South
American countries a little more. Our total
exports of cotton raw were \$241,832,737 and
manufactured \$18,068,934.

We exported \$932,421 worth of eggs and
\$270,973 of feathers along with \$11,634,480
worth of fruit, of which Great Britain had
\$4,438,556 and Germany \$2,168,386, \$9,214,144
worth of steel rails, of which the Hawaiian
Islands took the largest amount, \$2,168,140,
and \$5,983,450 worth of steel wire was
exported, also nearly \$10,000,000 worth of build-
ers' hardware, over \$4,000,000 in electrical
machinery, over \$7,000,000 of metal working
machinery, over \$3,000,000 worth of pumps
and pumping machinery, over \$4,500,000 of
sewing machines, over \$5,500,000 worth of
locomotives and nearly \$3,000,000 worth of
typewriting machinery, with nearly \$6,000,
000 worth of scientific instruments and ap-
paratus. The total manufactures of iron
and steel exported were valued at \$121,858,
344.

Sole leather exported was worth \$6,433,
303, of which \$4,820,322 went to Great
Britain; upper leather to \$15,363,854, of
which Great Britain took \$10,366,844. There
were also \$4,274,174 worth of boots and
shoes, and other forms of leather to bring
the total up to \$27,289,808.

Oil cake and oil meal amounted to
\$16,757,519, crude mineral oil to \$7,364,162
and refined mineral oil to \$67,740,106. Great
Britain was largest receiver in these, with
Germany next, and other European coun-
tries using considerable. China had \$3,330,
080 in refined oil and Japan \$5,410,038. There
was \$16,344,445 of vegetable oils.

Provisions count up largely; canned beef
amounted to \$5,235,962, Great Britain taking
over \$3,000,000 and Africa more than \$1,000,
000; fresh beef \$28,643,836, all but \$468,866
to Great Britain. Salted or cured beef
\$2,893,902 and tallow \$4,388,204, nearly half
of each to Great Britain. Bacon \$38,976,
205, Great Britain taking \$30,831,840, hams
\$20,414,704, of which \$17,428,345 to Great
Britain; fresh and salt pork \$10,169,390,
\$5,964,904 to Great Britain, lard \$40,939,157,
of which \$13,928,135 went to Great Britain,
\$13,209,938 to Germany, nearly \$10,000,000 to
other European countries, and \$2,183,001 to
Cuba. Of oleo oil there was \$10,535,886
worth, and of margarine \$16,544; of these
there was \$5,912,384 to Netherlands \$2,
141,067 to Germany and \$1878 to other Euro-
pean countries. Nearly all of these ship
high-priced butter to England, and from the
amount they ship per cow

OUR HOMES.

More, Not Less.

Among other peculiarities of a busy age, a tendency to discourage the practice of the little courtesies which tend to make life sweeter and finer is noted. In business circles some one has actually gone on record as favoring the abolishment of the time-honored "Dear Sir" and "Yours very truly" from business letters, and has misapplied much valuable time and effort in an estimate of the time consumed in these little matters of courteous usage.

Not only in business, however, but in home and social life, there seems an inclination to omit many small attentions to others which were once considered essential to good breeding. It is not a lack of kindly feeling which causes this condition, but it is rather the result of the high pressure under which most of us are living. Innumerable interests and duties fill the days, and it is inevitable that sooner or later something must be crowded out. So absorbed do we become in the pursuit of various objects—something of supreme importance, it seems to us—that insensibly we drift into a state of carelessness and indifference as to those with whom we come in contact, and eventually we miss much of the beauty and charm of living, without realizing just what has brought about the change.

Was it not Emerson who said, "Life is never so short but there is time enough for courtesy?" And another said, "It is not the life more than meat?" O what advantage are possessions, whether material or intellectual, if one has forfeited the love of those nearest, or has failed to find in the great sea of human faces some which brighten with pleasure at his approach?

Most of us are willing factors in the busy world, and desire to contribute in some degree to the sum total of human progress, but it is necessary to sacrifice all that is best in life to that end? Better that some things should walk to be performed, perhaps, by other hands, than that such should occur.

There is not too much of genuine courtesy, but too little. Its absence may be noted everywhere, in homes and schools, in the shops, on the cars, at the summer resorts, even in the churches, where of all places care and courtesy should be most in evidence. We would resent the implication that we were remiss in our respect toward those bound to us by the ties of love and companionship, yet it is often the sin of omission rather than that of commission which is recorded against us by our dear ones.

Example is contagious, especially among children. It is useless to attempt to teach a child "politeness," as it is often called, unless the mother or teacher is herself an object lesson of the same. Unless one is himself courteous he cannot and will not inspire that quality in others. Yet there is nothing in life which so successfully smooths the sharp angles which so often confront us as genuine courtesy. We respect the man or woman who is civil to us and their influence over us for good is incalculable. Very different emotions are roused by those who pursue an opposite course. It is not worth while to cultivate more courtesy, rather than allow it to relapse into oblivion.

ELIZABETH ROBBINS BERRY.

The Workbox.

EMBROIDERED DOLLY (18x18).

This pretty dolly had for its design sprays of blossoms and fruit (strawberry).

Materials—Heminway's Japan and Spanish dyes.

Berries, ripe and unripe; red Sharpless variety, Japan blue No. 6855, 6856, 686, 687, 688, 689, 690, 691; unripe fruit, 6835, 685, 686, 681, 683, 684.

Blossoms: 691, 682, 683, 685, Japan dyes. Centers: 647, 409, 410.

Leaves: 409, 428, 429, 430, 431, 432, 433, 434, 435, 436, 437, 438, 439, 440, 441, 442, 443, 444, 445, 446, 447, 448, 449, 450, 451, 452, 453, 454, 455, 456, 457, 458, 459, 460, 461, 462, 463, 464, 465, 466, 467, 468, 469, 470, 471, 472, 473, 474, 475, 476, 477, 478, 479, 480, 481, 482, 483, 484, 485, 486, 487, 488, 489, 490, 491, 492, 493, 494, 495, 496, 497, 498, 499, 500, 501, 502, 503, 504, 505, 506, 507, 508, 509, 510, 511, 512, 513, 514, 515, 516, 517, 518, 519, 520, 521, 522, 523, 524, 525, 526, 527, 528, 529, 530, 531, 532, 533, 534, 535, 536, 537, 538, 539, 540, 541, 542, 543, 544, 545, 546, 547, 548, 549, 550, 551, 552, 553, 554, 555, 556, 557, 558, 559, 560, 561, 562, 563, 564, 565, 566, 567, 568, 569, 570, 571, 572, 573, 574, 575, 576, 577, 578, 579, 580, 581, 582, 583, 584, 585, 586, 587, 588, 589, 590, 591, 592, 593, 594, 595, 596, 597, 598, 599, 600, 601, 602, 603, 604, 605, 606, 607, 608, 609, 610, 611, 612, 613, 614, 615, 616, 617, 618, 619, 620, 621, 622, 623, 624, 625, 626, 627, 628, 629, 630, 631, 632, 633, 634, 635, 636, 637, 638, 639, 640, 641, 642, 643, 644, 645, 646, 647, 648, 649, 650, 651, 652, 653, 654, 655, 656, 657, 658, 659, 660, 661, 662, 663, 664, 665, 666, 667, 668, 669, 670, 671, 672, 673, 674, 675, 676, 677, 678, 679, 680, 681, 682, 683, 684, 685, 686, 687, 688, 689, 690, 691, 692, 693, 694, 695, 696, 697, 698, 699, 700, 701, 702, 703, 704, 705, 706, 707, 708, 709, 710, 711, 712, 713, 714, 715, 716, 717, 718, 719, 720, 721, 722, 723, 724, 725, 726, 727, 728, 729, 730, 731, 732, 733, 734, 735, 736, 737, 738, 739, 740, 741, 742, 743, 744, 745, 746, 747, 748, 749, 750, 751, 752, 753, 754, 755, 756, 757, 758, 759, 760, 761, 762, 763, 764, 765, 766, 767, 768, 769, 770, 771, 772, 773, 774, 775, 776, 777, 778, 779, 780, 781, 782, 783, 784, 785, 786, 787, 788, 789, 790, 791, 792, 793, 794, 795, 796, 797, 798, 799, 800, 801, 802, 803, 804, 805, 806, 807, 808, 809, 810, 811, 812, 813, 814, 815, 816, 817, 818, 819, 820, 821, 822, 823, 824, 825, 826, 827, 828, 829, 830, 831, 832, 833, 834, 835, 836, 837, 838, 839, 840, 841, 842, 843, 844, 845, 846, 847, 848, 849, 850, 851, 852, 853, 854, 855, 856, 857, 858, 859, 860, 861, 862, 863, 864, 865, 866, 867, 868, 869, 870, 871, 872, 873, 874, 875, 876, 877, 878, 879, 880, 881, 882, 883, 884, 885, 886, 887, 888, 889, 890, 891, 892, 893, 894, 895, 896, 897, 898, 899, 900, 901, 902, 903, 904, 905, 906, 907, 908, 909, 910, 911, 912, 913, 914, 915, 916, 917, 918, 919, 920, 921, 922, 923, 924, 925, 926, 927, 928, 929, 930, 931, 932, 933, 934, 935, 936, 937, 938, 939, 940, 941, 942, 943, 944, 945, 946, 947, 948, 949, 950, 951, 952, 953, 954, 955, 956, 957, 958, 959, 960, 961, 962, 963, 964, 965, 966, 967, 968, 969, 970, 971, 972, 973, 974, 975, 976, 977, 978, 979, 980, 981, 982, 983, 984, 985, 986, 987, 988, 989, 990, 991, 992, 993, 994, 995, 996, 997, 998, 999, 1000.

Fill in berry crosswise, short stitch on wrong side, not much filling. Start at the point of berry with the two strands of red, 655, shading with one strand as dark red as 661. For an unripe berry start with light green, 663 and 664, shading into the green light pink 665, making the berry as ripe in color as 666. The seeds on the red berries put on with small stitches, gold 494. On those that are not ripe use green 428.

Blossoms: White 691, shades of green, 682 on lower petals, touching a few of the new blossoms with light pink, 685; pollen of 647, 409, 410.

Leaves: On the outer edge of the leaf use two strands, shading toward center with one, use a little brown, 330 and 301, for faded part of leaf.

EVA M. NILES.

Bathing in Hot Weather.

Cold is the natural antidote for heat. This is simply saying that when one has a thing in excess, the remedy is to take some of it away. When one is too hot, the cure is to remove some of the heat—no lower the temperature. This can be done best by bodily contact with a cooler medium, and the most generally accessible one is water.

Hence the cool bath. This is simple enough; but there is so much to be said about it, and means, as well as about times and seasons, that Dr. J. H. Kellogg finds four pages of Good Health (July) not too much to say it in. Part of what he tells us is quoted below. Dr. Kellogg first informs us that there are no disorders which so readily respond to the use of water as those incident to hot weather. See bathing, he says, is nothing more nor less than an application of cold water to the body, and is a simple, unadorned, but wonderfully beneficial form of hydropathy. And what is true of sea bathing is also true of bathing in natural sources of water of all kinds. After the usual warnings to bathers not to stay in the water too long, Dr. Kellogg goes on:

"The benefits to be derived from sea bathing is due, first of all, to the low temperature of the water, the temperature of sea water seldom being above 70° or 75°. Water at that temperature very rapidly extracts heat from the body, so that if a person remains in water at that temperature a very great length of time he loses considerable heat. . . . Fresh water is usually warmer than salt water; and in salt water reaction occurs more quickly than in salt water, so that one may remain in it a little longer.

"In connection with sea bathing there is reaction from cold—the reaction which follows the extraction of heat—then another reaction, in which there is an elevation of temperature, the body forces receiving an extra amount of heat. It is from this reaction that we derive the great benefit of sea bathing, and not from the salt in the air or in the water, as some people think. The benefit comes from nothing else but the cold water. . . .

"Cold has the marvellous property of increasing vital work of all kinds. When cold water is applied to the skin, impulses are sent inward that awaken every organ of the body. Let us see what takes place:

When a person dives into cold water, the first thing he does is to draw a deep breath; the lungs swell out, a deep inspiration is taken, and the heart begins to pound away with wonderfully increased vigor and strength. . . .

"This deep breathing increases lung activity, thus bringing in more oxygen; it increases heart activity, so that the blood is circulated with greater force; hence we have more blood and purer blood carried into every tissue of the body. The result is a stirring up of the bodily forces and a distribution throughout the system of a larger amount of highly vitalized and oxygenated blood."

Another very important function the activity of which is increased by the application of cold or by sea bathing, we are told, is the digestive function. The application of cold water to the skin stimulates the secretion of gastric juice. Every one knows what an appetite is given by a walk on a cool morning, or by sea-bathing. The liver and the salivary glands are stimulated in the same way. All the organs of the body perform more effectively work and a larger amount of it.

As we cannot all go to the seashore whenever there is a hot wave, Dr. Kellogg reminds us that there is cool water elsewhere than in the ocean. Most of us have it always in our houses. Says he: "One of the ways by which we can antagonize hot weather is by the neutral bath, which is a full bath at a temperature of from 52° to 58°; one can live in that kind of a bath indefinitely." He continues:

"When visiting Vienna, about seventeen years ago, the writer found in one of the hospitals there a man who had been in a warm bath, with only his head exposed, for fifteen months, and he was improving every day. By an accident he had burned nearly half the skin off his body, and his doctors had put him into that bath and kept his body submerged in water while the new skin was growing; that was the only way his life could be saved—and his life was saved by that means. This practice is not uncommon, patients having been kept in the neutral bath for many months, with benefit."

"The neutral bath is good for children as well as adults. . . . The neutral bath lowers the temperature and at the same time is not exhausting; it dilates the blood and aids absorption; it increases the action of the kidneys and soaks the skin full of water."

"Suppose the baby is restless and wakeful. Put him into a neutral bath, make a sort of hammock of a sheet by pinning the corners or tying them down below the tub, and then place the baby on the sheet and let it sink into the tub. One of my little girls showed me this method of preparing the bath for the baby, and I think it is very practical and original. If the temperature is 110° the baby may stay in the bath a week, being taken out occasionally."

"The neutral bath is also good for old people and invalids. Any man or woman, no matter how hot the weather is, can take the neutral bath with advantage, and not fear overheating."

"What shall be done in case of sunstroke? Here, too, cold water is the cure. Dr. Kellogg says, but it must be applied with circumspection. With cold water poured from a height of five or six feet, the water being about 50° or colder (ice-water if you can get it), and with two or three people rubbing the patient vigorously, we may expect a cure in almost every case." Regarding the morning bath, Dr. Kellogg says that when cold it is disagreeable in hot weather to some people, who complain that their skin becomes overheated. Such persons should apply a hot sponge bath or shower bath, as hot as it can be borne, for fifteen or twenty seconds. This is to be followed by a cooling off; after the cold water a douche of hot water (110°) should follow—a short douche, while one can count ten—and then one will be cooled off for all day. To quote again:

"One has only to stay in the hot water long enough to make an impression of heat upon the surface; this notifies the body that hot water is coming, and the body prepares for it by diminishing heat production and increasing the activities which increase heat; the vessels of the skin are dilated, the blood is more rapidly cooled, and all the bodily functions are carried on at a little lower tide, the heat elimination being increased at the same time, so that, if there is a tendency to febrile action, it may be checked by this means."

"If one is exhausted by a hard day's work, what is the best thing to do for relief and to secure a comfortable night? A hot bath, at a temperature of from 104° to 110°, at bedtime, quickly cooled to 92°. Lie in this neutral bath till you feel sleepy, then come yourself, and roll into bed, and you will have a comfortable night's rest. A hot bath refreshes the system, stimulates the elimination of fatigue poisons, relieves irritation, and secures a comfortable condition for sleep."—Literary Digest.

The Carpet Beetle.

By the "buffalo beetle," the carpet beetle, *Anthrenus scrophulariae*, is introduced into the house in great numbers, and some have obtained many names, as well as about times and seasons, that Dr. J. H. Kellogg finds four pages of Good Health (July) not too much to say it in. Part of what he tells us is quoted below. Dr. Kellogg first informs us that there are no disorders which so readily respond to the use of water as those incident to hot weather. See bathing, he says, is nothing more nor less than an application of cold water to the body, and is a simple, unadorned, but wonderfully beneficial form of hydropathy. And what is true of sea bathing is also true of bathing in natural sources of water of all kinds. After the usual warnings to bathers not to stay in the water too long, Dr. Kellogg goes on:

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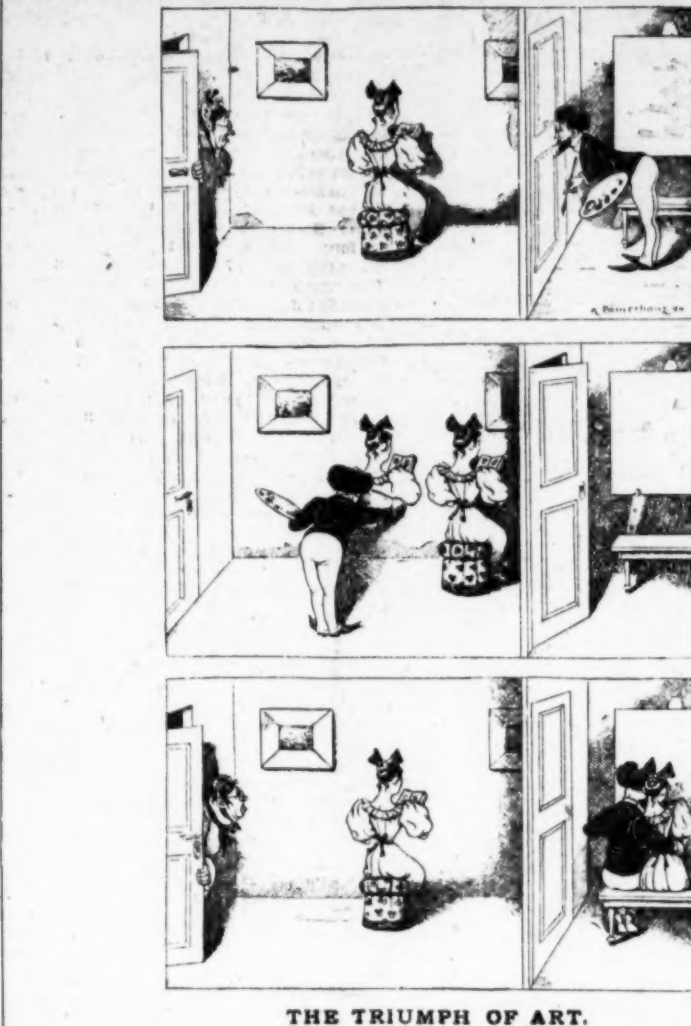
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THE TRIUMPH OF ART.

In woollens. Before leaving the house, it has provided for the continuance of the species by depositing its eggs in places where the desired food is conveniently at hand. It is possible that some eggs may be laid later, for there is reason to believe that in some instances the first infestation of a house has occurred through beetles that have been in through the windows of a attic and upper rooms. It is known, however, that the insect has often been introduced through purchase of carpets from infested carpet stores. In one instance came under our observation, a large cluster of a score or more of the pupae were found on the corner of the underside of a mattress in use on a bed.

It is not an easy task to exterminate the carpet beetle when it has established itself in a house; yet it has been accomplished, and may be done whenever proper and persistent effort is made.—The Country Gentleman.

The New Materials.

The antennae materials which are beginning to put in an appearance in many cases show a resurrector rather than a novelty. Cashmere is in high favor once more, and women should be devotedly thankful, for never did they have a more faithful friend. None of the substitutes has stood the wear and tear as cashmere did, without wrinkling, rubbing, shiny or catching the dust, but with the reign of rough surface goods cashmere went out, and only now when lightness of weight and smoothness of texture are the qualities most desirable in dress material does it once more appear. No material will be more used for simple fall gowns, and the latest importations show plain and embroidered cashmere in a bewildering variety of exquisite shades. Silk canvas is another material that the importers are buying in large quantities, but although it is much more easily than the cashmere.

Cloths are, of course, to be in vogue for the fall and winter, but the buyers say that never have they confined themselves to the dress and most supply of cloth as they do this year. The cheaper qualities of broad cloth are too stiff and unpleasing for the present modes, and unless one buys broad cloth of the most expensive and pliable quality, one of the light-weight modes is a better investment.

Camel's hair, Venetian and cheviot will be popular in street costumes, and for more elaborate occasions some of the light-weight cloth, silk and velvets.

Everything which is a triumphal scene for velvet, the new coats and bolero opening up limitless possibilities for a fabric already rich and becoming. Plain velvets, velvet broadcloths with satin, gold or silver grenadine overwrought with velvet design, robes of cashmere and nun's veiling with velvet borders, to be made up with coats of velvet matching the border—all these are shown, or rather will be shown when the imported goods are displayed in the shops.

The silks, too, are more beautiful than they have been before in years, and the women to whom sweet simplicity does not appeal may be as gorgeous as the pleases. Louis XV. and Louis XVI. broadcloths in ravishing designs, with interwoven threads of gold or silver, go cheek by jowl with the old-fashioned and Louis XVI. broadcloths of delicate hues and shadowy motifs. Oriental patterns—Moorish, Persian, East Indian—figure largely, and silks of old fashioned chintz patterns suggest the days of Watteau and his bergères.

Liberty satin, panne, foulard ondoyant—anything that will cling and fall in artistic folds—is in order; and many of the new silks come in forty-six inch widths, which is a welcome innovation, doubtless brought about by the prevailing tendency to obliterate marked and sharp figure lines and seams, and swathe the figure in long, clinging folds.

The confirmed lover of shirred waists will have an orgy in the fall if present indications continue. All the prophetic honorees in the fashion world have been denouncing the shirred waist, but the devotees, like the "far baby" of blessed memory, "Keep on shirring, and shirring will be done." The shirred waist of last season are to appear in brighter and more attractive guises. The patterns and colors of the new shirred waists are a variety and beauty never before attained in that material. All the fashionable shades appear, in combinations as attractive as those of silks. The Persian designs are especially effective, and conventional d'Almeida roses and leaves on delicate grounds of iris, pastel blue, silver green, etc., are beautiful, both in the shirred and silks, while dots, big, little, rimmed, varying in size, in two colors on one background, every variety of dot imaginable is represented in the shirred waists. It is said that taffeta separate waists are given away almost entirely to more serviceable and pliable silks, preferably satin or silk of a dull finish. Love waists are to be still the correct thing, and a lace waist doted to some soft knit, made over cream and worn with a cloth skirt of the same color, is all that there is of the m at chlo.

Of lace the end is not yet. Winter is to be a season of lace, as was summer, with cluny, ruyter and Irish point well in the lead. The ever popular Renaissance still holds its place, and most exquisite robes are shown in fine cream net, sprinkled over with borders of Renaissance lace, while a deep border of Renaissance edges one side of the material. Nothing could be more charming for an evening gown, and the rather heavy and pretentious effect of an all-over lace is successfully avoided. Buyers say that the demand for lace has amounted to a mania, and that it has been almost impossible to procure it in the quantities desired.—N. Y. Sun.

Aid to One Struck by Lightning.

It is a popular belief that death from lightning is caused by internal burns or by the rupture of some vital organ, such as the heart, the lungs, or stomach; but, though severe lesions may sometimes occur, post mortem examinations seldom reveal any serious affections of the viscera, or, for that matter anything abnormal in the physiological conditions of the stricken person. The same also applies to people killed by contact with live wires. In cases of lightning stroke and electric shock some of the chief nerve centres are intensely stimulated. One of these, the medulla oblongata, situated at the head of the spinal cord, exercises considerable control over the movements of respiration; while the nerves which it sends out, and which is called from its wandering the vagus, has a similar power over the action of the heart; so that when these nerve masses are subjected to any undue excitement the functions of respiration and circulation are at once interfered with. For this reason, in all cases, whether of lightning stroke or electric shock, the sufferer is to be placed without delay in the most favorable position for breathing, so that by energetically rubbing all parts of the body, and especially the regular traction of the tongue and respiration may be restored if at all possible. Such attentions have recalled animation more than once when all hopes of recovery were given up. In one case forty-five minutes elapsed before the patient gave signs of returning animation, and at the end of two hours he was able to speak. He experienced no other injury than burns on the hands and thigh.—E. J. Sniering.

Domestic Hints.

TOMATO JELLY.

A tomato jelly which is delicious served with green salad and mayonnaise dressing is made as follows: Boil a cup of canned tomatoes twenty minutes with one bay leaf, six cloves, six peppercorns and a pinch of salt. Strain the tomatoes through a sieve, and add to the liquid one cup of sugar, one cup of vinegar, and one cup of water. Boil for one hour, and add to it a half cup of cream and three tablespoons of powdered sugar. Four gradually over the fire and serve.

To bake tomatoes, wash and dry large round ones, and remove a thin slice from the top of each. Scoop out the inside of each, leaving a shell. Chop the pulp and mix with a teaspoonful of melted butter, a teaspoonful of onion juice, a teaspoonful of chopped parsley and a tablespoonful of finely rolled bread crumbs to every six tomatoes. Salt and pepper to taste. Rub into the tomato shells, and put on the slices that were removed from the top, place a tiny piece of butter on each, and bake about twenty minutes.

LEMON CORNED.

Peel six lemons, cutting the rind very thin. Equate the fruit in a lemon squeezer, and free the juice from seeds and pulp. Pour over peel and juice two quarts of cold whiskey. Add to this two ounces of sweet condensed milk, one ounce of butter almonds (shelled, but not blanched), and a quarter of a pound of green ginger, well bruised. Let this stand, closely covered, for ten days, stirring it once, and then strain it through a cloth, and add to it a syrup made by dissolving two pounds of white sugar in a pint of boiling water. This must be cooled before it is put with the lemon. Mix well, strain and bottle.

OLIVE AND EGG SALAD.

Bravo the salad that the master of hard-boiled eggs desires, and beginning at the small end, cut the olive, almost to the base, into thin lengthwise, removing the yolks. Turn back the top thus formed so that the olive will curl prettily, and then a delicate pink with beet juice. Wash the yolks to a smooth cream, add chopped olives—half a cup to half a dozen eggs—and a teaspoon of paprika. Mound salad into balls, return to the tin, and prick with a fork to roughen the surface, and place on each a tablespoon of mayonnaise. Set each in a nest of fringed netting. This is especially artistic, resembling pink blossoms with golden hearts.

Warm one pint of milk to blood heat. Dissolve in it one tablespoonful of sugar and a tablespoonful of salt. Flavor with one teaspoonful of coffee extract or one tablespoonful of black or

very strong coffee. Remove from the fire and stir in quickly one half teacup, then pour into a dish suitable for serving and place on ice until ready to serve. To be eaten with sugar and cream.

Hints to Housekeepers.

Klein bread, which is made like ordinary white bread, with the addition of one-half cupful of raisins to a small loaf, is a good thing for Sunday night supper.

White summer shawls made of soft wools may be cleaned by rubbing them in several changes of magnesia and flour mixed.

To remove a mercuric or a puddle or pie, an ordinary fire shovel heated red hot and passed over the surface until the desired color is obtained is as good as a regular solderman. Care is required not to allow it to scorch.

Vinegar will brighten copper.

Vinegar and brown paper will heal a bruise or "black eye."

Vinegar and sugar will make a good stove polish.

In canning, a quart of a teaspoonful of powdered alum to every quart of the fruit and juice will keep the syrup clear and the fruit in shape. Only fresh, sound fruit should be used, and it is well to add the sugar an hour or two before cooking. The fruit should be canned as soon as it reaches the boiling point. Tastes differ, but for blackberries a quart of a pound of sugar is usually used for every pound of the berries; for cherries, one-half pound; for plums, three-quarters of a pound; for strawberries, a half pound, and for pineapples, three-quarters of a pound. The fruit may be canned without sugar if it is so wanted, as the sugar does not act as a preservative agency. It is safest to cook only enough of the fruit at a time to fill two, or at the most three cans. It should be sealed while it is boiling hot. The cans should be thoroughly washed and placed upon a thick wet cloth during the filling process.

No one drops an initial in having marking of personal lines done nowadays. The more the scarier, the lettering is very small, but is a distinct Roman type. Handcarved letters are as fine as ever, very small, and only the finest and least conspicuous engravings permitted for ornamentation in borders or corner pieces.

The best books about a tablecloth of sugar instead of salt to the water in which ears of green corn are boiled. Remove the ears and all of the silk, put the ears into boiling water, cover them with the white inner husks and cook them until the kernels do not taste raw. Too long cooking makes them tough and impairs their flavor. The usual time required is from ten to fifteen minutes. I corn it to be served off the cob, boil the cobs with the corn to obtain all the milk and sweetness.

Fruit juices are indispensable in families where summer drinks and water ices are liked, and are of use in making sauces for puddings. To make these juices mash the fruit and rub it through a sieve. To every pint of the juice and pulp add three cupfuls of sugar. Put the fruit juice with the mixture in a glass jar, and place in a kettle with sufficient cold water to about cover them. Bring to a boil slowly, and boil half an hour. Then fill the cans full, seal them, and cool them in the water.

The Fashions.

POETRY.

(Or Glib).

Yea, she all pulsing, glowing, had no part
In the ordinary chambers of my heart;
At the end of a time I felt it—she was not
For me. (And yet I would not lose a jot
Of the dream that for a space
Had said me.) I would go, her see her
last.

One year. And (oh I have seen her. By her
life
In all the radiant vigor and of pride,
I saw another too. How straight he stood
To shield her in her fragile womanhood!
How straight, and strong—yet tender, too, it
seemed.

Now I fold my hands o'er all I dreamed.
VIRGINIA LILLA WINTZ.
New York City.

YE CADDIE!

Who, at the golfer's side, bent,
Once running with a short-lived rest?
Ye caddie!
Who starteth out with good intent
And saith: "Hark! the ball is in the hole!"
Because he saith: "Hark! the ball is in the hole!"

Who, at the start, keeps watchful eye,
And knoweth where the ball doth lie?
Ye caddie!

Who, when the golfer's foot is down,
Not at the spring up, but doth glance,
Not with our putter, but with our eye?
Ye caddie!

Who, not content with being blind,
Drags leisurely along behind?
Ye caddie!

And while the golfer at the tee
Waits for his driver's anger,
Who saith: "On you, bill, care free?"
Ye caddie!

Who, when the golfer's hand is seen
Till all are waiting on the green?
Ye caddie!

Who, when the golfer's hand is seen
Till all are waiting on the green?
Ye caddie!

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Till all are waiting on the green?
Ye caddie!



SKETCHES OF OLD BOSTON, VIEW NO. 15.

Tremont Street, Opposite Granary Burying Ground. Showing Tremont House. Horse Cars on the Surface Lines.

Picture Made Prior to 1880.

The Wasted Epitaph.

The epitapher drew up near Richmond Park.
Dr. Kittery, compiler of the famous Latin dictionary,
and his second, Mr. Bodmin, stepped out
and made their way to the open space of
greenward among the trees where the dead was
to take place. The sun had scarcely risen yet,
and Mr. Bodmin thought with profound grief
that it was only yesterday that the great dictionary
had been finished, and only last night
that the Doctor had held a levee of his admirers
in the Green Lion Coffee House to celebrate the
event. Unfortunately, Sir Edward Browne,
being the worse for wine, had ventured to dispute
with the Doctor as to the meaning of
"Zithus."

"A small figure used by the Egyptians," said
the Doctor, as one with authority.
"A conception made from crocodiles' tears and
loot leaves," persisted Sir Edward, violently.
"Sir, you are impatient," said the Doctor.
"It is a small figure such as you yourself would
do well to cultivate in place of the more heavy
Falsarian."

The doctor had accepted the invitation to a
duel with his customary equanimity. He did not
know one end of the pistol from another, and
Mr. Bodmin was overcome with a double fear,
being, conversely, that the doctor would be
shot down like a sheep by his antagonist—a
noted duellist; secondly, that in his great concern
to finish the composition of an epitaph which
had already thrown him into a brown study the
doctor would attempt to pull the trigger at
all or else shoot one of the seconds—either of
which mishaps would be counted to him as a
dishonor. But Mr. Bodmin was too faithful an
admirer to refuse the post of second.

"The nasty manner," said Dr. Kittery, as they
got on, "in which I have involved an appeal to
the ultimate ratio are brought to a conclusion
appears to me to be as intolerable to the individual
as it is disagreeable to the community."
"Have you complete ability to complete it?" asked
Mr. Bodmin, knowing that the doctor was thinking
of the short time allowed for his epitaph.

"Sir," said Dr. Kittery, "my epitaph may be
ephemeral in duration, and must be less than
ephemeral in construction. But I beg to remind
you that it is a talent I disagree with Sir
Edward on the subject of zithus, that three of
my hours since have been devoted to slumber,
and that one hour and thirty minutes have been
consumed driving to this place in that rickety
cabriolet. You then ask me if I have completed
my epitaph. My answer is, no, sir, I have not."
"But you have a few minutes left," urged Mr.
Bodmin, knowing that there was no chance of
the doctor attending to his pistol while the
epitaph remained unfinished.

"If I had a few minutes," said the doctor,
"I should be a fool."
"Fry, let me hear what you have composed,"
said Mr. Bodmin, apologetically.

"Your intentions are inviolable," said the
doctor, severely, "but it is my intention to
recite the lines to you. In order that you may
record them in your note book. They are to this
effect:

Stranger, here I tarry lies—observe his fall,
Blain by the receding tab's uttering fall.
"Admirable!" murmured Mr. Bodmin. "The
reciting tab's uttering fall—excellent!"
"The phrase, no doubt, has a classic ring,"
said the doctor, gratified, "but an epitaph
should be essentially commemorative. This only
commemorates my death; my more important
achievements are neglected."

"You speak for yourself," said Mr. Bodmin.
"You could not improve on your present lines."
"Possibly I may be permitted, sir, to consider
myself as great an authority on the subject of
epitaphs as you," said the doctor, mistaking this
laudation.

"Certainly, certainly," said Mr. Bodmin, in
haste.

"Very well, sir. I maintain that the epitaph
is not a fiction. It will be my endeavor to
remedy it during the five minutes of existence
that still remain to me."

Mr. Bodmin clasped his hands in despair.
Here they were already on the ground, and Sir
Edward Browne's second already at him to
measure out the paces and load the pistols.

"Dr. Kittery will not agree to Sir Edward's
version of zithus?" inquired this gentleman.

"No, sir," said Mr. Bodmin, "Dr. Kittery
says it is not in the habit of agreeing to anything
that mislike him."

"Then the affair must proceed?" said Mr. Bodmin.
"Undoubtedly."

Meanwhile the doctor moved up and down
abstractedly, shifting his spectacles as an idea
came or escaped him.

"You will not, I beseech you, forget to pull
the trigger when Sir Edward's second drops his
kerchief?" said Mr. Bodmin.

"Yes, yes," said the Doctor, impatient of interruption. "Here in this run the bones of
Kittery."

"I went on Mr. Bodmin, greatly daring,
"you will but keep your pistol straight at Sir
Edward, you may by chance hit him."

"If you will oblige me," said the Doctor, "by
ceasing to chatter I have the epitaph on the tip
of my tongue."

"Gentlemen!" announced the other second,
"I shall ask if you are ready, count three, and
then drop my handkerchief! If either reserve
fire he shall fall by my hand!"

"Remember!" said Mr. Bodmin, miserably,
slowly tearing himself away.

"Here in this run the bones of Kittery bide,"
returned the doctor, "for words be bled."

"Are you ready, gentlemen? One—
"and for a word—" continued the doctor.

"Two! Three!"

"He died!" said the doctor, half turning to
Mr. Bodmin.

At the same moment the kerchief fell, and two
pistols rang out in unison. Mr. Bodmin, shrink-
ing into himself with horror, saw the doctor's hat
revolve suddenly on his head. Sir Edward threw
up his hands and fell forward.

"You've hit him!" cried Mr. Bodmin, trium-
phantly.

"Hit whom?" said the doctor, surprised. "Sir
Edward? Impossible!"

"Sir, I assure you, it is true," said Mr. Bodmin,
and indeed it was, beyond doubt, the case.
"I had only contemplated this," said the
doctor, thoughtfully, "I should have completed a
very good epitaph for him. However, in either
case, the last half of the second line would be
suitable."

"By good fortune," said Mr. Bodmin, "he is
only wounded in the leg!"

"Death!" said Dr. Kittery, indignantly. "In
that event the entire composition is wasted!"
Black and White.

YOUTHS' DEPARTMENT.

A RAINY DAY.

"O naughty rain, please go away,"
A little girl was heard to say.
"O very dull and rainy day."
"Please won't you go away?"

"But little girl," a voice replied,
"Dry weather's what we can't abide:
We'd always like this rain supplied."
"It's lovely out today!"

"We really do (like the sun,
As frogs and ducks have always done:
And therefore being two to one,
We'll ask the rain to stay!"

The little girl, surprised, looked out
And saw the ducks and frogs run,
And in the puddles splash about.
And watched them at their play!

The rain continued all the day.
The frogs and ducks stayed out to play.
A little girl was heard to say:
"I'm glad it rained today!"
—Constance M. Lowe, in Little Folks.

Two Little Vagrants.

A Tale of the Woods.

A aged moon of May hung just above the
leafy treetops. Cool, delicious air blew
from the west, and the night was calm and
quiet. The white cow, facing the homeward path
reluctantly, under the persuasions of Peggy's
willow wand. It was hardly dark yet, although
the May moon was up; and in the west there
were still fragments of violet cloud and a still
shining band of greenish gold, where the sunset
fire had burned.

Suddenly Peggy started. Her brother Sandy's
yellow dog, Cap, having presumably lost his
rather uncertain master, was calmly following
her; and there, not ten paces ahead of the
reluctant cow, there, in the open road, a little
brown rabbit loomed along, not hurrying itself
for any other travelers, after the leisurely fashion
of vagrants.

Peggy loved the rabbit; she, also, was by
nature a right wood wanderer. Her very tasks
and duties—driving home the white cow at
evening from her graying pastures, where all
day long she had cropped sweet opening buds
and browsed on tender young leaves and grass
blades; the gathering berries (blackberries,
strawberries, under the pines, wild raspberries by
the creek), to take out the slender family mouse's
share—were no other than lawful vagrancy;
and Peggy dearly loved the forest and he-
lows vagrants, winged or four footed and
furry, that lived therein.

She glanced apprehensively at Cap; but the
spell of the twilight scene was upon him, and he
trots peacefully in her rear, seeming to take
no heed of the rabbit. All too soon, however,
a little, white tail wind sprang up. The rabbit
saw the ancient essay lift his head and sniff the
air. The spell was broken. With a sudden
leap, gray fur-foot plunged into the sweet

entanglement of yarrow, meadow rue, and milk
weeds, and vanished, only a last ripple remain-
ing for a brief instant to trace the underground
way.

Many unusual things happen in the woods, and
Peggy had had experiences. One day, when
nothing stirred save some shadowy folk, and there
was no sound but the wind's gossip, Peggy was
startled by a long, clear, musical bird's call. It
seemed very far off, and yet near, high as the
tree tops and low as her own heart. It talked of
forgotten things, as the wind did, penetrating,
whispering, sweet, rising from the water's edge,
Peggy fancied, as it sounded a second time, she
did not know what bird it could be. Never
had cardinal, oriole, thrush sung so to her be-
fore. She has o-ed toward the water. All was
still there; but presently it came again, this
time farther off, where the water trickled over
the gray stones. Peggy crept breathlessly for-
ward, scratched by briars, buffeted by low
branches, only fearing to miss her quest. It was
there; and, lo! the voice was behind her. Then
it was answered, lower down the hill-
slope and across the sunny side. She followed
it here and there, but could not catch even a
flicker of wings or hear anything but the soft
fluting of the wind. Many and many a time
afterward she watched and she listened; but
never did she hear that liquid, tremulous sweet-
ness of the unknown note.

Had another pleasant experience, though
not a mystery like the first. On the edge of a
grove (some sweet bay trees, with their creamy
blossoms and glossy leaves, was a bit of "sunny
greenery." A space not wide, but open, where
only the softest grass grew, wet from unseen
springs. She loved to lie on the turf under
the clustered trees, and watch out in the open
shadows and leaves, black on the gold
sunshine, in a flying mosaic of light and dark,
listening the while to rustle and wing whirr
or beat, and perhaps a splash of joyous carol or
a signal call. She cared not at such times
especially to know what bird was darting by with
sprawls or bits of moss for nest building. It was
enough to see their shadows flit, or to note a wee-
ling's rustle, or the sudden flash of a bird's
of a green snake, harmless in this small Eden.
Certainly it was enough when she had also the
swaying of boughs, sent a swing by a bird's
flight, and heard a twitter, a cry, a sudden
delicious phrase of melody, dropped into the
stillness.

Once she heard more. As the white cow
stood, knee deep, in Currier's Creek, and fed on
fragrant buds, she heard a whisper, "O, how
it might have been a dream, from a cat bird in
the crook of a bowing dogwood, repeating under
its breath rattle and tremolo of a wonderful song.
It was so low it could hardly have been heard
a few steps away, and yet such exquisite modu-
lations, tender and delicate, the freshest of
water ripples and stirring leaves, and the sweet-
ness of nest love, all were in the low song of
this solitary bird, little gray minstrel in a world
of spring.

Another afternoon, near sunset, she was sitting
there, with her arms about her knees, enjoying
herself at ease; for she heard the distant cow-
bell drawing nearer, and knew that this time, at
least, she could wait for her, for there was a
white calf at home. The gray rabbit emerged
from some tall bushes, and began leisurely to
scratch its long furry ear with his hind foot. All
at once a very different dog from Cap appeared
on the scene with his master, a young sportsman
of twenty or thereabouts, at his heels. Here, the
red brown Irish setter, showed her fine points
in every movement. Alert, sensitive, swift, her
slip, sweeping ears, her wide liquid eyes,
showed no slowness of perception. Peggy
watched, agitated. The little rabbit or the
knoll was so near, and its nose had just begun
to twitch. Peggy sprang out of the shadow,
dashed between the firs, and, holding out her
own apron, cried to the rabbit, who had now
seen the fate before it. She never just knew
what instinct made her do so foolish and wild a
thing, but the rabbit sprang into her arms, was
gathered close with palpitating heart against one
that beat almost as desperately; and Peggy to
face the amir d' setter and her owner.

He was so astonished, his speech deserted him
for a moment, and then put a restraining hand
on her's head.

"Close call that! I'd better take my dog
away," and went off down the woodland, whist-
ling; while Peggy, still as a statue until she was
sure they were out of hearing, opened her arms,
and let the creature's eyes spring into its
more familiar shelter.

It was disappointing to see it leave her, like a
common rabbit, after so marvellous a moment of
 comradeship; but she consoled herself by hasten-
ing homeward to tell the story to her father and
grandfather.

They listened with all attention, and each
added similar experiences. The grandfather
remembered a tale of a hunted fox springing
through a window, and seeking refuge under an
old woman's bed; also that a neighbor, during a
big mountain fire, had seen a wildcat drag its
litter of kittens on the very doorstep for safety,
while the father added an incident of the great
flood—how a man, swept down by the raging
water on a mass of uprooted trees, with its
locked branches, had found a "ratier" coiled

harmless beside him when the day broke.
Necessity had made strange bedfellows!

"The wild creature is vagrant," said the old
grandfather, tremulously. "But so we be in
spring season, vagrant and rovers!"

He looked at Peggy, and the murmured apolo-
getically. "The white cow will wander, grand-
father, when the buds open."

In her heart she was wondering over the tales
of unfamiliar danger, and their hints of a lost
friendliness. Her teacher had told her that in
the beginning beasts were not fierce. She had
recited a lovely verse, in which the poet called
himself a

Brother to Downy Feather,
And count to Belling Fire,

and said the creatures were even now without
fear (I mean on desert islands, where there had
been no guns to kill or traps to ensnare them—
in the beginning there had been peace, not
war; and one might wander without fear.

Peggy's heart swelled with joy; and silently
she remembered the rabbit, little gray brother
in fur, and knew he had recognized the old
kinship—Christian Register.

NOTES AND QUERIES.

MORTALITY FROM SNAKE BITES IN BRITISH INDIA.

—Young Soldier: From the latest
report on the destruction of wild animals and
snakes in India, it appears that during the last
ten years an average of 21,000 human beings
have been killed annually by venomous snakes,
or, in other words, no less than sixty people die
on an average every twenty-four hours from
snake bite in British India. With a
view to mitigating this heavy mortality,
the Government of India has for many
years past been in the habit of offering re-
wards for the destruction of these reptiles,
the results have hitherto been most discourag-
ing, and of late it has become a serious question
whether any benefits to be derived from the
payment of these rewards. The mortality
still continues very heavy, and snakes ap-
pear to be as plentiful as ever.

On the principle that where there is a de-
mand a supply is forthcoming, it has for
some time been suggested that the natives of
the country have in some places resorted to
breeding snakes for the sake of the rewards
offered for them. Whether there is any truth in
this idea is very doubtful, but it certainly pre-
sents in the minds of the natives as well as

European residents. The facts herein recounted
render the existence of anything like snake
farming extremely problematical. When snake
catching literally by hundreds is almost as easy
as gathering cowpiles in a field it becomes obvi-
ous that the trouble and expense of breeding
these creatures in a farm is not likely to be
recorted to.

A HORSE'S BLINDNESS.—"Little Girl": A
horse's blinders are usually concave on the in-
side. True, the surface usually is a dead black,
but not absolutely so, so that a glimmer of light
may be reflected from them. By constant
cleaning this dead surface is made more or less
smooth, if not actually glossy and shiny.

Moreover, the blinders are usually set at an
angle, so that as a result of the law of re-
flection, rays of light concentrated by the
convex surface are reflected into the eyes
—not directly in the axis of vision but
more or less transversely or obliquely, the
result being even more injurious. As a re-
sult of this reflection, the vision is weakened, if
not destroyed. Moreover, the mirror-like
blinders not only reflect sunlight, but they reflect
objects as well, so that a "blinded" horse sees
not only objects directly ahead of him, but has a
more or less blurred vision of other objects,
intermingling with and confusing the image of
objects directly before him, and as a conse-
quence he is rendered uncertain in his move-
ments and is easily scared. No further proof of
this is needed than the fact that a nervous horse,
with a reputation for shying and running away,
often becomes tractable if the blinders are
removed, because he can then see distinctly
what before he could only see indistinctly and
confusedly.

DEEP-SEA SOUNDINGS.—"Curious": It has
been found difficult to get correct soundings of
the Atlantic. A midshipman of the navy over-
came the difficulty, and shot weighing thirty
pounds carried down the line. A hole is bored
through the stink, through which a rod of iron
is passed, moving easily back and forth. In
the end of the bar a cup is dug out, and
the inside coated with lard. The bar is
made fast to the line, and a sink holds the
screw. When the bar, which extends below
the ball, touches the earth, the sink catches
and the shot slides off. The lard in the end of
the bar holds some of the sand, or whatever may
be on the bottom, and a drop shows over the cup.
O keep the water from washing the sand out.
When the ground is reached a shock is felt, as if
an electric current had passed through the line.
The greatest depth ever obtained is credited to
the United States, one of our men having
recently found bottom in the Pacific at a depth of
over five miles.

THREE EMBLEMS OF THE FORMER COAT OF
ARMS.—"W. C. H.": The ox cart is the most
typical possession of the Boer, and it and the
lion, and the man with the rifle in his hand, are
the three emblems of the national coat of arms.

CURIOUS FACTS.

—There are 30,000 different kinds of butter-
flies.

—A statistician of small things figures it out
that the posterity of one English sparrow
amounts after years to something like 376,000,
000,000 birds.

—Although the ladies of the diplomatic
corps have left their cards for the wife of the
Turkish minister, none of them has ever been
received by her, and she has never returned any
of the world's great diplomatess permits a Turkish
woman of high caste to go visiting.

—There are 1,300,

THE HORSE.

Prominent Families Represented by Winners.

It is interesting to breeders of trotting stock to keep tabs and see how the most popular trotting families are represented by winners of first money at the important meetings. Including the Abbot's successful effort against time, there were 18 events decided at the Readville meeting last week. The pedigrees of the winners of 13 of these events, or two-thirds of the entire number, contain the name of George Wilkes, and are as follows, viz:

Annie Burns (2:12), winner of the \$5000 Blue Hill 2:30 trot, is by Bobby Burns, son of General Wilkes, by George Wilkes.

Gyp Walnut (2:02), winner of the 2:12 pace, is by Walnut Hoy, and he by Ferguson, a son of George Wilkes.

Gentry's Treasure (2:10), winner of the 2:17 pace, is by John R. Gentry (2:00), he by Ashland Wilkes (2:17), and he by Red Wilkes, a son of George Wilkes.

Major Delmar (2:15), winner of the three year old 2:25 trot, is out of a daughter of Antograph (2:16), and he by Alcantara (2:20), by George Wilkes.

Bonnie Direct (2:07), winner of the \$3000 purse for 2:25 pacers, is out of Bon Bon (2:10), a daughter of Simmons (2:20), by George Wilkes. Bon Bon's dam was Bonnie Wilkes, by George Wilkes.

The dam of Boreal (2:15), sire of Boralma (2:04), winner of the \$10,000 2:12 trot, is Rose Morn, by Alcantara (2:20), a son of George Wilkes.

Courier Journal (2:02), winner of the 2:08 pace, is by Wilkes Boy (2:24), a son of George Wilkes, and his dam was by The King (2:24), another son of George Wilkes.

Regal R. Sheldon (2:02), winner of the 2:08 pace, was sired by Constantine (2:12), a son of Wilkes Boy (2:24), by George Wilkes, and his dam was by Bourbon Wilkes, another son of George Wilkes.

Anaconda (2:02), which won the 2:04 pace and set a new race record for the Readville track, is by Knight, and Knight is by Woodford Wilkes, a son of George Wilkes. Knight's dam was Chino Wilkes, and her sire was Adria Wilkes, a son of George Wilkes.

York Boy (2:02), which won the 2:12 trot, is by Wilkes Boy (2:24), son of George Wilkes.

Stacker Taylor (2:10), which won the 2:14 pace, is by Captain Cook, a son of Fayette Wilkes, by George Wilkes, and his dam, Rita Wilkes, was by Denver Wilkes, another son of George Wilkes.

The dam of John T. (2:02), winner of the hard fought 2:14 pace, was by Lyle Wilkes, a son of George Wilkes.

Six of the winners of events at the above meeting show the Electioners cross. Major Delmar, winner of the three-year-old trot, was sired by Del Mar (2:12), a son of Electioner.

Dare Devil (2:09), which won the 2:10 trot, is out of a daughter of Chimes, and Chimes was by Electioner.

Boralma (2:04), which won the \$10,000 event, was sired by Boreal (2:15), whose sire was Bow Bella (2:15), by Electioner.

Joe Watts (2:14), winner of the 2:17 trot, was sired by Electioner, a son of Electioner.

Charlie Herr (2:10), which won the 2:08 trot, is by Alfred G. (2:12), whose sire was by Electioner.

The Abbot, which succeeded in beating his own record and also the trotting record of the Readville track by trotting a mile in 2:02, is a son of Chimes (2:30), and he by Electioner.

John T. (2:02), which won the 2:14 pace race, is by Neithurst (2:12), a son of Neithurst (2:12), and is the only one among the winners of first money at this meeting which shows a Nutwood cross in his pedigree.

Considering the number of representatives in the Wilkes and Election families which started in races, a greater proportion of the Electioners won first money than of the Wilkeses. This comparison is not made for the purpose of belittling any family, but solely for the purpose of presenting the facts without prejudice or favor.

Notes from Worcester.

Everything points to a successful cattle show, and the entries are pouring in at an abundance. Secretary Wheeler and superintendent Pratt of the horse department have been the hard workers of the committee. President Hogg has sent his presence to the occasion when he could leave his business long enough. The superintendent of the cattle department frequently calls at the office of the secretary to make suggestions and hurried out of the way when the building begins. William Cummings of the committee is a very busy man, but his advice is solid, and without him the committee would lack some good common sense.

Years ago the Worcester Agricultural Society carried the name of the "Hog and Rail Association," which name was given it because of the parsimonious proclivities of some of the farmers. The latest of the name remains to this day and always will. The history of the annual show and the history of the management of good, far seeing man was that it always made money, but some 15 years ago a certain man wanted to end it and did so through being president of the society, and a few years later he was elected to the Legislature or became a member by being prominent in it.

But one morning the society woke up and found itself \$40,000 in debt and heavily mortgaged. This did not matter, as the president went to Congress and the younger satellites who ran the machine were responsible. After the rain of the grounds and a new track had been built, there wasn't any cattle show for a number of years, and a few hogs and bulls were determined that there should be one, but a majority of the members voted at the annual meeting that a cattle show should be held, and it will.

Mr. Wheeler, a rising young man, was elected to fill the position of secretary, although one parsimonious farmer wanted the place for his son.

A committee was chosen and the arrangements proceeded. When the show appeared to be a success, there were numerous winks and nods among a few former officials, especially those that formerly had charge of the horse department. Not a word was received, but cold water was thrown on everything. Finally, these wretched hit upon a happy plan to not only break up the horse department of the cattle show, but to throw ridicule upon it. They acted like a good old neighbor of mine used to. When he wanted to tell gossip about his neighbor he always told a few tattlers, who would inform the whole neighborhood.

Accordingly my "Happy" friend of the Telegram was in the city and in the Sunday issue of that paper said that the new, stakes offered by the society were not to be divided, and if the society tried to do so it would be brought up before the N. T. A. and suspended. Although "Old Sport" knew that he was right, he wrote to secretary Goucher of the N. T. A. and received the following letter:

HARTFORD, CT., Aug. 31, 1900.

Charles T. Pratt, Superintendent Horse Dept., Worcester, Mass.

Dear Sir—Your letter of Aug. 23 received. I note reference to sweepstakes and inquiry as to division of money. I note on page 29 of the last edition of the paper that the conditions state "Money divided 50, 25, 15 and 10 per cent." Now, I suppose that your association in



A FEW SPEEDY ONES OF 1900.

2. TOMMY BRITTON, 2:07 1-4. 3. HETTY G. (p), 2:05 1-4. 4. KELLMONT, 2:18 1-4.
1. CHARLEY HAYT, 2:07 3-4. Who Paced the First Winning by a New Performer.
5. WILDWIND, 2:16 1-4. 6. TERRILL S. (p), 2:10 1-4. 7. GLORY, 2:14 1-4.

tends that these conditions will apply to class races and also sweepstakes, with the exception of No. 30, in which a special condition appears, as follows: "The colts that distance the field will get only first money and will be sent to the stable, the others being trotted for the other money." That is a special condition, which applies to that event and cannot be enforced unless it is stated in all of the conditions.

The conditions on page 29 also state that "One money only to winners." In this connection I would consider it advisable to consult with the gentlemen who framed conditions to sweepstakes and learn if it was their intention that they do are that no mention is made of division of premiums in any of them.

Yours very truly,
W. H. GOUCHER, Secretary.
HARTFORD, CT., Aug. 23, 1900.
Charles T. Pratt, Worcester, Mass.

Dear Sir—Your letter of Aug. 23 received. I note the conditions on page 29 of your premium list apply to sweepstakes, or stakes, as you prefer to call them, although they are not so called in the premium list. I divide your premium list into two parts, the first part, which is the special condition attached to the three-year-old event, of course, governs in case one of the starters should distance the field.

Yours very truly,
W. H. GOUCHER, Secretary.
HARTFORD, CT., Aug. 23, 1900.
Charles T. Pratt, Worcester, Mass.

That settled it, and my happy friend from Shrewsbury Heights was ridiculed by the other papers. But he is not to blame, for he is young yet and has a great deal to learn. He writes good horse articles and when some stable boy does not give him, his master is read with pleasure. He is a good friend of mine, one whom I delight to meet. He won't do it again, for it does not pay.

Speaking of the sweepstakes, perhaps a little story will not come amiss. Over 40 years ago good old John Sherman, George Wesson, and Carpenter and Dan Green made a sweepstakes race, that is, they deposited \$100 apiece, and it was supposed that the winner was to take the whole. George Wesson, who saw that it could not win, inserted, unknown to others, that the money would be divided, consequently it was shared that way, and George got a rake.

Many of our horsemen visited Readville last week and were well paid for their trouble, as seeing Anaconda go his great race was a treat for a lifetime.

The coming of the Nashua Fair and the Marlboro meeting at the same time as our cattle show is a little unfortunate, as it makes it hard to get good horses to compete in the latter.

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event. However, there are many entries and the trotting will be enjoyable.

Walter Warren, our Walter, won a great race with Arlus at Holyoke last week. Walter has fully recovered his health and will now be seen driving on the turf.

The revival of double-team racing is hailed with delight hereabout, and the memories of the good old days of 30 years ago, when Harry Brad ley hooked up his Stirling and McNeil and beat Bonnie Macdonald over the old track, are again revived with pleasure.

It is said that Mr. Pierce will start his racing team in the double team race at Brockton. If he should decide to do so, the other teams will have to hustle to keep out of his way.

William H. Moody has severed his connection with Mr. George B. Isaacs as superintendent of his farm. Just what Mr. Moody intends to do is not known. For the present he is residing in Grafton.

This last meeting at Marlboro was a success. "Old Sport" visited the race one day in company with Dr. E. K. Frost, Dr. Gifford and other kind friends. There one meets royal good fellows. The landlord of the Windsor House sets an elegant table, and his hotel is headquarters for all horsemen. The service on the electric road that leads to the track is the worst ever seen, and it is no secret that he never knows when he can get back. The car "Old Sport" took to get back to Marlboro was very uncomfortable, for it stopped fully twenty minutes over time to allow the motorman and conductor to go a quarter of a mile away to the track to see a heat in the race. Meanwhile the occupants of the car sat broiling in the sun, but the wishes of the passengers were of no account. These days we all ride and pay our nickel just the same.

Yours,
"OLD SPORT"

Racing at Holyoke.
Isolated and summaries of races held here last week. They were the best ever held over this track.

SUMMARIES.
Holyoke, Mass., Aug. 21, 1900—2:25 pace. Purses, \$500.

Same day—2:15 pace. Purses, \$500.
Belle Point, b m (Wilbur)..... 1 1 1
Mace (Mills)..... 2 2 2
Freshman, b (Pan 2)..... 3 3 3
Dewey, b (Dodge)..... 4 4 4
Hazel Tipton, b m (Smart)..... 5 5 5
Marguerite, b m (Dobson)..... 6 6 6
George Wilkes (Pitts)..... 7 7 7
Brown Heals, b (Dodge)..... 8 8 8
Cora Barber, b m (Mittell)..... 9 9 9

Time, 2:14, 2:10, 2:11, 2:12, 2:13, 2:14, 2:15, 2:16, 2:17, 2:18, 2:19, 2:20, 2:21, 2:22, 2:23, 2:24, 2:25, 2:26, 2:27, 2:28, 2:29, 2:30, 2:31, 2:32, 2:33, 2:34, 2:35, 2:36, 2:37, 2:38, 2:39, 2:40, 2:41, 2:42, 2:43, 2:44, 2:45, 2:46, 2:47, 2:48, 2:49, 2:50, 2:51, 2:52, 2:53, 2:54, 2:55, 2:56, 2:57, 2:58, 2:59, 3:00, 3:01, 3:02, 3:03, 3:04, 3:05, 3:06, 3:07, 3:08, 3:09, 3:10, 3:11, 3:12, 3:13, 3:14, 3:15, 3:16, 3:17, 3:18, 3:19, 3:20, 3:21, 3:22, 3:23, 3:24, 3:25, 3:26, 3:27, 3:28, 3:29, 3:30, 3:31, 3:32, 3:33, 3:34, 3:35, 3:36, 3:37, 3:38, 3:39, 3:40, 3:41, 3:42, 3:43, 3:44, 3:45, 3:46, 3:47, 3:48, 3:49, 3:50, 3:51, 3:52, 3:53, 3:54, 3:55, 3:56, 3:57, 3:58, 3:59, 4:00, 4:01, 4:02, 4:03, 4:04, 4:05, 4:06, 4:07, 4:08, 4:09, 4:10, 4:11, 4:12, 4:13, 4:14, 4:15, 4:16, 4:17, 4:18, 4:19, 4:20, 4:21, 4:22, 4:23, 4:24, 4:25, 4:26, 4:27, 4:28, 4:29, 4:30, 4:31, 4:32, 4:33, 4:34, 4:35, 4:36, 4:37, 4:38, 4:39, 4:40, 4:41, 4:42, 4:43, 4:44, 4:45, 4:46, 4:47, 4:48, 4:49, 4:50, 4:51, 4:52, 4:53, 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